

**WEST**

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Dec 30, 1975

DERWENT-ACC-NO: 1976-03784X

DERWENT-WEEK: 197602

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TITLE: Refrigerated meat storage or shipment - under atmosphere contg carbon monoxide, and dioxide, oxygen and nitrogen

PATENT-ASSIGNEE:

ASSIGNEE

CODE

TRANSFRESH CORP

TRANN

PRIORITY-DATA: 1974US-0506454 (September 16, 1974)

PATENT-FAMILY:

| PUB-NO        | PUB-DATE          | LANGUAGE | PAGES | MAIN-IPC |
|---------------|-------------------|----------|-------|----------|
| US 3930040 A  | December 30, 1975 |          | 000   |          |
| CA 1044508 A  | December 19, 1978 |          | 000   |          |
| JP 51035457 A | March 25, 1976    |          | 000   |          |
| JP 82035620 B | July 30, 1982     |          | 000   |          |

INT-CL (IPC): A23B 4/06; A23L 1/31

ABSTRACTED-PUB-NO: US 3930040A

BASIC-ABSTRACT:

In the storage or shipment of fresh meat refrigerated at 29-40 degrees F, the improvement comprises maintaining the meat in an atmosphere of 10-75 vol% CO<sub>2</sub>, 2 1/2-30 vol% O<sub>2</sub> 1-10% CO, remainder N<sub>2</sub>. Pref., after  $\geq 1$  hr., the atmosphere is purged of CO by flushing with 50% CO<sub>2</sub>, 25% O<sub>2</sub>, remainder N<sub>2</sub>. The meat may be stored for relatively extended times without development of slime, unpleasant odour or alteration of taste on cooking. The process is applicable to carcasses or cuts of beef, pork, mutton, veal, lamb, poultry and game etc. The meat retains its original colour to a great extent.

TITLE-TERMS: REFRIGERATE MEAT STORAGE SHIPPING ATMOSPHERE CONTAIN CARBON OXYGEN NITROGEN

DERWENT-CLASS: D12 D13

CPI-CODES: D03-A01;

[54] **PROCESS OF STORING OR SHIPPING  
FRESH MEAT IN A MODIFIED GASEOUS  
ATMOSPHERE**

[75] Inventor: **Richard E. Woodruff**, Salinas, Calif.

[73] Assignee: **TransFRESH Corporation**, Salinas,  
Calif.

[22] Filed: **Sept. 16, 1974**

[21] Appl. No.: **506,454**

[52] U.S. Cl. .... **426/312; 426/320; 426/418**

[51] Int. Cl.<sup>2</sup> ..... **A23L 1/31**

[58] Field of Search ..... **426/224, 312, 314, 315,  
426/317, 320, 371, 382, 418, 316; 21/58**

[56] **References Cited**

**UNITED STATES PATENTS**

**2,490,951 12/1949 Dunkley..... 426/314**

**3,469,947 9/1969 Drury..... 21/58 X**

*Primary Examiner—Hyman Lord*

*Attorney, Agent, or Firm—George J. Netter, Esq.*

[57] **ABSTRACT**

Meat and fish can be stored for extended periods under refrigerated conditions without loss of original qualities by maintaining the refrigerated meat in an artificial atmosphere composed of 2½–30% by volume molecular oxygen, 10–75% by volume molecular carbon dioxide, and 1–10% by volume carbon monoxide, and the remainder molecular nitrogen. Alternatively, the carbon monoxide may be removed from the modified atmosphere after the meat has been treated for at least one hour.

**5 Claims, No Drawings**